

SAUVIGNON BLANC/SEMILLON

CADARETTA



WINEMAKER'S COMMENTS

The Cadaretta SBS has intense, showy aromatics that display a purity of fruit, slathered with a saline minerality. Acids are fresh and racy, with concentrated aroma and flavor. The wine highlights the cool-climate flavors of Washington State. Its style is unique in Washington because we pick early and limit malolactic fermentation to focus on the fresh intensity of the grapes. We do not soften the edges of natural grape acid, which yields an intense and exciting wine that lights up the palate. It's meant to be consumed young, ideally within 2-3 years of bottling.

VARIETAL COMPOSITION:

75% Sauvignon Blanc, 25% Semillon

GRAPE SOURCES: Spring Creek Vineyard, Frenchman Hills Vineyard (Yakima Valley), Rosebud Vineyard (Wahluke Slope)

APPELLATION: Columbia Valley

COOPERAGE: Fermented and finished in temperature-controlled stainless steel

TITRATABLE ACIDITY...pH: 9.6G/L...3.04

ALCOHOL: 14.1% by volume

BOTTLING DATE: March 8, 2011

RELEASE DATE: April, 2011

PRODUCTION: 9,846 bottles, packed 6 x 750ml

2010 CADARETTA SBS

THE GRAPES

Our SBS is a blend of Sauvignon Blanc (75%) and Semillon (25%). The Sauvignon Blanc grapes for the blend came from two vineyards: Spring Creek Vineyard (50%) and Frenchman Hills Vineyard (25%). The Semillon came from Spring Creek Vineyard (14%) and Rosebud Vineyard (11%). Spring Creek and Frenchman Hills Vineyards are both cooler sites with high elevation and excellent airflow. Rosebud vineyard is in the Wahluke Slope and is much warmer, providing a backup source with riper character and more "warmth" on the palate.

Spring Creek sits at 1,350 feet, the highest vineyard in the Corral Canyon zone in the eastern end of the cool Yakima Valley. Frenchman Hills Vineyard lies at 1,670 feet, with 900 vertical feet of drop below it. This provides plenty of cold air drainage, keeping the site protected from frosts and moderating heat in midsummer. Both are planted in poor and shallow wind-derived soils, overlying basalt bedrock. Frenchman Hills is trained on VSP (vertical shoot positioning), with vines spaced 6' x 9' and cropped at 3.5 tons/acre. We shoot positioned in early July and made two passes for leaf pulling in August and again in September. Spring Creek is planted 6' x 10', and barely managed to yield 2.1 tons/acre in 2010, thanks in part to a fall frost in October, 2009. We dropped to 1 cluster/shoot on shoots smaller than 12", and to two clusters/shoot on shoots smaller than 24". This is very detailed vineyard work to ensure that every cluster in the vineyard ripens properly.

THE WINE

Picking started on September 18 and the last lot arrived at the winery on October 8. The 2010 harvest was delayed by an average of 17 days because of the cool weather. We waited for acids to drop to target levels of 9.5 g/L before picking, and sugars averaged 22.8 degrees Brix. The Sauvignon Blanc is handled in an extremely reductive manner to protect the grapes from oxygen at every step following harvest. The grapes were hand-picked, then transported cold to the winery. They were whole cluster pressed with a gentle two-ton Wilmes bladder press. All of the lots fermented in stainless steel to limit oxygen interaction and to retain pure flavors, unaltered by oak aroma. Cold fermentation reached a maximum of 57 degrees Fahrenheit, and fermentations took approximately two months to complete. We stirred the lees during the last three weeks of fermentation to encourage a strong finish, and to impart complexity and mouthfeel. Each tank was racked twice following end of fermentation to remove lees. All of the lots aged in 100% stainless steel with no air contact. Managing the wine in chilled tanks for four months, and keeping it away from oak, we hinder malolactic fermentation, and retain the vibrant and racy acidity.

At initial blending, we first identify the strongest lots. In the second round we work on finding the correct proportions of Semillon and Sauvignon Blanc. The Semillon is generally riper and rounder, with softer acidity. It lends honey and macadamia flavors, and stronger phenolics to the blend. Finally, we analyze the wine for dissolved CO₂, naturally occurring from the fermentation. Higher CO₂ imparts a slightly coarser texture, but also elevates aromatics. We might want to remove some of the CO₂ in order to add a creamer, finer texture to the mouthfeel. The 2010 SBS was bottled on March 8, 2011. It ages four weeks in the bottle prior to release.

MIDDLETON
FAMILY WINES

